

Olin Rolfson

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PROFILE

Chef with a track record building high-impact solutions and improving KPIs.

CORE SKILLS

Cuisine Styles

Italian

Kitchen Skills

Cost Control • Plating • Menu Design • Sauce-making

Operations

Supplier Negotiation • Inventory Management

Soft Skills

Time Management • Training • Team Leadership

EXPERIENCE

Pastry Chef — Jenkins - Murphy (2025 - 2025)

- Designed seasonal menu increasing revenue by 22% through optimized dish pricing.
- Managed kitchen of 25 staff, implementing cross-training and reducing labor overtime.
- Maintained food cost under 21% with vendor negotiations and waste controls.
- Catered private events for up to 259 guests with 95%+ client satisfaction.

Line Cook — Hermiston - Pfannerstill (2025 - Present)

- Designed seasonal menu increasing revenue by 23% through optimized dish pricing.
- Maintained food cost under 25% with vendor negotiations and waste controls.
- Catered private events for up to 164 guests with 95%+ client satisfaction.

Pastry Chef — Cremin, Metz and Considine (2022 - 2022)

- Maintained food cost under 27% with vendor negotiations and waste controls.
- Managed kitchen of 22 staff, implementing cross-training and reducing labor overtime.

Line Cook — Marquardt Group (2018 - 2018)

- Designed seasonal menu increasing revenue by 35% through optimized dish pricing.
- Managed kitchen of 7 staff, implementing cross-training and reducing labor overtime.
- Maintained food cost under 27% with vendor negotiations and waste controls.

EDUCATION

B.A. Hospitality Management, Kassulke, Grant and Jacobson University (2024)

PROJECTS

sponte suasoria nihil - Digitized dedicated artificial intelligence